

Robyn Jacobson

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CORE SKILLS

Cuisine Styles

Plant-based • French • Pastry

Kitchen Skills

Cost Control

Operations

Inventory Management • HACCP • Catering

Soft Skills

Team Leadership • Training

PROFESSIONAL SUMMARY

Experienced Chef with 7+ years focusing on Private Events. Known for people development.

EMPLOYMENT HISTORY

Private Chef — Ebert, Bernier and Goodwin (2016 - Present)

- Designed seasonal menu increasing revenue by 25% through optimized dish pricing.
- Managed kitchen of 16 staff, implementing cross-training and reducing labor overtime.

Pastry Chef — Ankunding, Toy and Ryan (2019 - 2024)

- Designed seasonal menu increasing revenue by 27% through optimized dish pricing.
- Catered private events for up to 65 guests with 95%+ client satisfaction.
- Maintained food cost under 30% with vendor negotiations and waste controls.

Sous Chef — Swift and Sons (2018 - 2019)

- Catered private events for up to 153 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 17% through optimized dish pricing.
- Managed kitchen of 13 staff, implementing cross-training and reducing labor overtime.

Pastry Chef — Corkery - Yundt (2023 - 2025)

- Managed kitchen of 18 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 35% with vendor negotiations and waste controls.

Line Cook — Lemke, Towne and Gottlieb (2015 - 2016)

- Maintained food cost under 30% with vendor negotiations and waste controls.
- Managed kitchen of 28 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 119 guests with 95%+ client satisfaction.

PROJECTS

spiritus abstergo - Grass-roots stable help-desk

desparatus coaegresco - Reverse-engineered secondary implementation <https://glorious-cardboard.com>

voluptatibus cruentus - Optimized secondary hierarchy

ACADEMIC BACKGROUND

B.A. Hospitality Management, Graham LLC University (2011)